Food Security Summary Points

Sept. 2001 Attacks: Initial Reactions

- Who to go to for practical guidance?
 - Few people were food security specialists
- Industry and governments deal with risks all the time
 - Probabilities are the unknown
- Need good information sharing to make sound business decisions
- Comprehensive approach all hazards planning

Food Security vs Food Safety

 Food Security deals with intentional threats

- Food Safety deals with preventing unintentional contamination
 - cross contamination, process failures

Food Security ≠ Food Safety



FOOD SAFETY

Food security serves as the umbrella under which food safety operates

Food Security vs Food Safety

Disciplines and their underpinnings are different

- Expertise and experience are different
- For Food Security "Have to think like a criminal."

Food Security

- Protecting Personnel
- Protecting Product
- Protecting Property

The 3 "L's" of Food Plant Security



Light It.



Lock It.



Limit Access.

Courtery of the National Food Processors Association - www.sfpe-food.or

So what is the common denominator between food security and food safety?

Prevention

Basic Security Philosophy

- Each firm should:
 - assess food security
 - take "appropriately" tailored actions

- Increased security is:
 - critically important
 - often inconvenient because decreases flexibility

Food Security Challenges

- Excessive focus to detriment of food safety ⇒ outbreaks
- Identify "reasonable" trade-offs
 - highly content department
 - avoid transforming "what if" into imminent health hazard

Balancing Risks and Controls

 Need to ensure security without business paralysis

- avoid Charlie Brown Syndrome
 - So bundled up in winter clothes that he couldn't move
- incremental strengthening

Assessing Control Options

- Consider costs
 - installation
 - maintenance
 - impact on operations
- Value of collaboration
 - employees
 - qualified experts
- Integrate into overall security system

Public and Private Sector Partnership

- Communication, Consultation, Coordination, Collaboration and Cooperation (5 C's)
- Provide information that can adapted and utilized
 - food industry
 - government agencies

U.S. Food and Drug Administration's Operational Risk Assessment

Operational Risk Management

 What is ORM? It is a 6-step sequence to increase operational effectiveness by anticipating hazards and reducing the potential for loss

Purpose: minimize risks to acceptable levels

The ORM Process

1. Identify 6. Supervise the Hazards and Review 5. Implement 2. Assess **Risk Controls** the Risk 4. Make 3. Analyze **Risk Control** Control **Decisions** Measures

Risk Comparison

TRADITIONAL	ORM
Random, Individual Dependent	Systematic
Common Sense	Methodical
Uninformed Decision	Decision based on risk vs. benefit
Compliance Based	Involvement & Empowerment
Reactive	Proactive

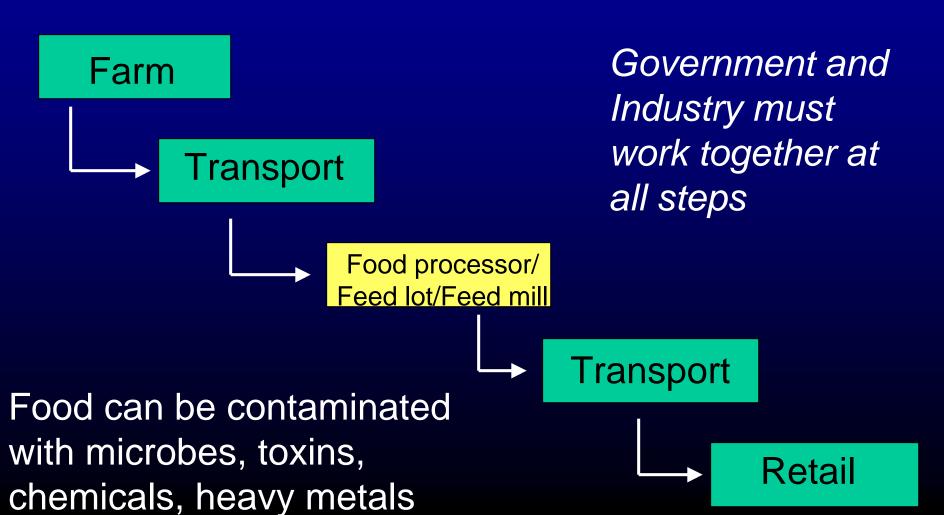
ORM Rules

- 1. Accept no unnecessary risk
- 2. Make risk decisions at the appropriate level
- 3. Accept risk when benefits outweigh the costs
- 4. Integrate ORM into policies and planning at all levels

Converting "What If" Into Risk Assessment

			Probability					
			Frequent	Likely	Occasional	Seldom	Unlikely	
			А	В	С	D	Е	
SEVERITY	Catastrophic	1	Extremely High					
	Critical	II		High				
	Moderate	III		Medium				
	Negligible	IV				Low		
			Risk Levels					

Food Production Flow Diagram



Summary

- Food and Agriculture are important assets that are essential to the national security
- To ensure the maximum level of food security, both government and the private sector must increase attention on security risks
- Operational Risk Management is a tool that provides a systematic means for assessing and managing security risks

Every Food Business Today Should Have:

- A crisis management plan
 - updated last?
 - reflect bioterrorism issues?
- A crisis management team identified

Have a Food Safety Management Program in Place

Vendor Qualification Program (Source)

- Assuring food safety criteria
- Procurement guidelines
- Buyers specifications

Total Food Safety Management System (Operations)

- Good Retail Practices
- Standard Operating Procedures
- HACCP based controls

Contact Lists

- In-house crisis management team
- Local emergency management coordinator
- Suppliers
- Local health department
- Regulators (MDA, local environmental health, FDA)

Two Basic Scenarios

- Catastrophic event
- Low casualty/ high economic impact

Plan for the Worst-Prepare for the Best

- Protection of personnel and customers
- Immediate containment of product and area
- Rapid evaluation:
 - chemical, biological, and radiological
- Appropriate response: HAZMAT, law enforcement, public health
- Collaboration and harmonization





The Emergency Management System



Bioterrorism in the U.S.A. (prior to 1999)

- 16 confirmed cases of bioterrorism
- 31 confirmed biocrimes
- 1/3 involved in food or other agricultural products

Source: Center for Counter Proliferation Research

Conclusions

- Deterring terrorism requires a partnership between government and the food industry
- 100% prevention may not be possible
- Institute continuous process improvement